

Peanut Butter and Cherry Sandwiches

Makes: 56 servings

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Ingredients	Weight	Measure
Cherries, tart, canned or forzen	2 lb 8 oz	2 qt
Sugar, granulated	1 lb 2 oz	2 2/3 cups
Cornstarch	2 1/2 oz	1/2 cup
Bread, white	3 lb	112 slices
Peanut butter, smooth	3 lb 8 oz	1 3/4 qt

Nutrition Information	
Nutrients	Amount
Calories	311
Total Fat	17 g
Saturated Fat	3 g
Cholesterol	N/A
Sodium	326 mg
Total Carbohydrate	32 g
Dietary Fiber	3 g
Total Sugars	N/A
Added Sugars included	N/A
Protein	10 g
Vitamin D	N/A
Calcium	57 mg
Iron	N/A
Potassium	N/A
N/A - data is not available	

Directions

1. Thaw cherries, if frozen. Allow canned or frozen cherries to drain well.
2. Chop drained cherries in a food processor.
3. Combine sugar and cornstarch in a large saucepan. Stir in chopped cherries. Cook over medium heat until mixture comes to a boil. Boil and stir 1 minute until mixture is thick and clear. Cool, then refrigerate until ready to use. This

mixture will keep refrigerated up to 3 days.

4. Spread half of the bread slice with 2 tablespoons peanut butter (1 ounce). Spread each of these with 2 tablespoons cherry mixture (1 1/2 ounces). Cover with second slice of bread. Slice in half diagonally to serve.

Source: Cherry Marketing Institute